



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 17 February 2021
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

1

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

220

How many people formally counted in this facility describe themselves as the following gender?

Female: 15

Male: 205

Nonbinary: 0

Prefer not to say: 0



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

	This week :	Total to date since March 30, 2020:
Positive Tests in GEO Facility:	<input type="text" value="1"/>	<input type="text" value="219"/>
ICE Detainees under COVID monitoring:	<input type="text" value="12"/>	<input type="text" value="185"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="0"/>	<input type="text" value="123"/>

DOCUMENTS RECEIVED:

*See Supplemental Notes

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

Request for information made on February 15, 2021. All population numbers current as of February 19, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of February 15, 2021:

- 1- Health Services Administrator
- 1- Medical Doctor
- 2- PAs
- 14 - RNs*
- 9 - LPNs
- 2- Psychologist
- 1- Licensed Clinical Social Worker
- 3- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant

*Change in staffing

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for February 8, 2021- February 12, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to three detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 UPDATES:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID 19. They informed that they have one (1) staff member, GEO, that has tested positive this week. They have also reported zero (0) positive cases this week amongst the detainees, USMS and ICE.

Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of February 19, 2021

Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of February 19, 2021

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

- Bread

- MISC

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020	CYCLE 5	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER
MONDAY	Oatmeal Scrambled Eggs Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Beef Patty Hamburger Bun Rice Pinto Beans Lettuce Mustard or Mayo Fruit Fortified Sugar Free Tea	T-Ham Macaroni Cheese Casserole Beans English Peas Cornbread Margarine Applesauce Cake Fortified Sugar Free Beverage
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Carrots Green Salad Garlic Bread - Rolls Spice Cake Fortified Sugar Free Tea Dressing	Chicken Fried Steak Whipped Potatoes Cream Gravy Green Beans Dinner Roll Salad w/ Dressing Margarine Fortified Sugar Free Beverage
WEDNESDAY	Farina Eggs Peppered Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Tahitian Chicken Rice Green Beans Pinto Beans Green Salad Dressing Cornbread Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Roll Cake Fortified Sugar Free Beverage
THURSDAY	Rice and Raisins Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortillas Grilled Onions & Peppers Spanish Rice Refried Beans Salsa Garden Salad / Dressing White Cake Fortified Sugar Free Tea	Turkey Salmi Cheese, Sliced Macaroni Salad Corn Salad Mustard / Mayo Lettuce & Onion Bread - Burger Buns Fortified Sugar Free Beverage
FRIDAY	Dry Cereal Creamed Meat Gravy Grilled Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Chicken Stir-Fry Rice Peas Corn Biscuit Pudding Margarine Fortified Sugar Free Tea	Tuna Salad Grilled Potatoes Pinto Beans Coleslaw Ketchup Bread Fortified Sugar Free Beverage
SATURDAY	Oatmeal Scrambled Eggs w/ T-Ham Cinnamon Roll Jelly Biscuit Margarine Sugar Coffee Milk 2 %	Chicken Patty Green Beans Pinto Beans Potato Salad Lettuce Onion Bun Fortified Sugar Free Tea	Salisbury Steak Potatoes Cabbage Mixed Vegetables Roll Chocolate Cake w/ Icing Margarine Fortified Sugar Free Beverage
SUNDAY	Cream of Rice Eggs w/ Turkey Sausage Salsa Apple Coffee Cake Tortillas Sugar Coffee Milk 2 %	Turkey Bologna Potato Salad Coleslaw Lettuce Onion Bread Mayo Fortified Sugar Free Tea	Red Beans & Polish Sausage Rice Hominy Tossed Salad Dressing Tortillas White Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291

Corporate Manager Food Service Menu Systems/Dietitian





FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2-14-21

Time: 0730AM **Time:** 1700PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked				<input checked="" type="checkbox"/>	
DISH MACHINE					
Temperature		Wash 150+		Rinse 180+	
Breakfast		156		184	
Lunch		153		185	
Dinner		153		187	
POT and PAN SINK					
Temperature		Wash 110 °F+		Rinse 110 °F+	
Breakfast		115		112	
Lunch		112		113	
Dinner		114		116	
FREEZER and WALK-IN					
Temperature		Freezer 0°F or below		Walk-in 35-40 °F	
AM		-10.5		37.4	
PM		-12.4		39.4	
DRY STORAGE					
Temperature 45-80 °F		Spice Room		Store Rm	
AM		68		68	
PM		65		64	
Water Temps & Handwash Areas					
AM		PM			
105-120 °F		105-120 °F			
115		134			

Signature, Cook Supervisor (AM)

DATE

02-14-20

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

2-16-21



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2/13/2021

Time: 0200 AM Time: 1800 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	X	X			
Workers reported to work, no open sores			N/A		
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse	Breakfast		138		184
	Lunch		155		185
	Dinner		155		181
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+
	Breakfast		110		113
	Lunch		112		115
	Dinner		111		116
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
	AM		-9.3		37.2
Record temperatures, Freezer and Walk-ins	PM		-7.4		38.0
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room		Store Rm
	AM		68		68
Record temperatures, Dry Storage Areas	PM		69		64
Water Temps & Handwash Areas					
	AM		PM		
	105-120 °F		105-120 °F		
	113		134		

2/13/2021
Signature, Cook Supervisor (AM) DATE

2/13/2021
Signature, Cook Supervisor (PM) DATE

FOOD SERVICE MANAGER DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2/12/2021

Time: 0200 AM Time: 1830 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	X	X	N	A	
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE					
Temperature		Wash 150+		Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		166		181
and chemical agent used in Final Rinse	Lunch		160		185
	Dinner		178		185
POT and PAN SINK					
Temperature		Wash 110 °F+		Rinse 110 °F+	
Final Rinse Temps determined by chemical agent used	Breakfast		110		200ppm
	Lunch		112		200ppm
	Dinner		116		200ppm
FREEZER and WALK-IN					
Temperature		Freezer 0°F or below		Walk-in 35-40 °F	
Record temperatures, Freezer and Walk-ins	AM		-9.4		37.4
Record temperatures, Freezer and Walk-ins	PM		-12.2		38.9
DRY STORAGE					
Temperature 45-80 °F		Spice Room		Store Rm	
Record temperatures Dry Storage Areas	AM		67		67
Record temperatures, Dry Storage Areas	PM		67		64
Water Temps & Handwash Areas					
	AM		PM		
	105-120 °F		105-120 °F		
	115		132		

24 2/12/21
Signature, Cook Supervisor (AM) DATE

A. B...
Signature, Cook Supervisor (PM)

5th 2.13.21
FOOD SERVICE MANAGER DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2-11-21

Time: 0430 AM Time: 1745 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		<input checked="" type="checkbox"/>			
Workers reported to work, no open sores		<input checked="" type="checkbox"/>			
no skin infections		<input checked="" type="checkbox"/>			
no diarrhea		<input checked="" type="checkbox"/>			
Kitchen is in good general appearance		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All tools and sharps inventoried		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked				<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		156	185	
and chemical agent used in Final Rinse	Lunch		161	188	
	Dinner		159	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		112	115	200 ppm
	Lunch		110	115	200 ppm
	Dinner		118	118	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-12	+32	+35
Record temperatures, Freezer and Walk-ins	PM		-11.8	33.5	37.7
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		60	61	
Record temperatures, Dry Storage Areas	PM		65	68	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	103	120			

Signature, Cook Supervisor (AM)

DATE

2-11-21

Signature, Cook Supervisor (PM)

DATE

FOOD SERVICE MANAGER

2-12-21



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2.10.2021

Time: 0300 AM **Time:** 1835 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft					
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance					
All kitchen equipment operational & clean					
All tools and sharps inventoried					
All areas secure, lights out, exits locked					
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		<u>165</u>	<u>181</u>	
and chemical agent used in Final Rinse	Lunch		<u>155</u>	<u>182</u>	
	Dinner		<u>168</u>	<u>181</u>	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		<u>110</u>	<u>110</u>	<u>200ppm</u>
	Lunch		<u>125</u>	<u>120</u>	<u>200ppm</u>
	Dinner		<u>112</u>	<u>114</u>	<u>200ppm</u>
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		<u>-9.2</u>	<u>37.9</u>	<u>38.12</u>
Record temperatures, Freezer and Walk-ins	PM		<u>-9.9</u>	<u>39.9</u>	<u>39.6</u>
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		<u>68</u>	<u>68</u>	
Record temperatures, Dry Storage Areas	PM		<u>67</u>	<u>68</u>	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	<u>113</u>	<u>120</u>			

2/10/2021
Signature, Cook Supervisor (AM) DATE

Signature, Cook Supervisor (PM)

2.11.21
FOOD SERVICE MANAGER DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 02-9-2021

Time: 0300 AM Time: 1815 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Workers reported to work, no open sores	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no skin infections	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
no diarrhea	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Kitchen is in good general appearance	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All kitchen equipment operational & clean	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All tools and sharps inventoried	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
All areas secure, lights out, exits locked	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		164	182	
and chemical agent used in Final Rinse	Lunch		169	183	
	Dinner		138	180	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		115	115	200ppm
	Lunch		118	119	200ppm
	Dinner		113	114	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-8.2	38.1	37.6
Record temperatures, Freezer and Walk-ins	PM		-10.1	39.9	38.6
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		68	68	
Record temperatures, Dry Storage Areas	PM		66	68	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	110	120			

Harri 2-9-2021
Signature, Cook Supervisor (AM) DATE

B. Vazquez
Signature, Cook Supervisor (PM)

AK 2-11-21
FOOD SERVICE MANAGER DATE

Jim
02-9-2021
rev 02/2020 mps



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 2-8-21

Time: 0230 AM **Time:** 1830 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores					
no skin infections					
no diarrhea					
Kitchen is in good general appearance		✓		X	
All kitchen equipment operational & clean		✓		X	
All tools and sharps inventoried		✓		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		151		180
and chemical agent used in Final Rinse	Lunch		156		181
	Dinner		155		182
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		112		111
	Lunch		110		113
	Dinner		129		122
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-10.8		36.4
Record temperatures, Freezer and Walk-ins	PM		-11.4		37.0
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		68		68
Record temperatures, Dry Storage Areas	PM		66		68
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	110		120		

Signature, Cook Supervisor (AM)

DATE

02-8-20

Signature, Cook Supervisor (PM)

DATE

FOOD SERVICE MANAGER

2-11-21

**GEO Aurora ICE
3130 N. Oakland St**

1/11/2021
7:00:26 AM BCU

**Temperature
°F**

A-1	72.22
A-2	72.50
A-3	73.51
A-4	71.12
B-1	72.50
B-2	72.70
B-3	73.01
B-4	73.60
C-1	73.12
C-2	72.81
C-3	73.10
C-4	73.31
E-1	72.81
E-2	73.12
D-1	71.60
ISOLATION	70.90
PATIENT ROOM	70.61
INTAKE/RECEIVING	71.60



Temperature Log South Building

195 Aurora Detention Center
11901 East 30th Street
Aurora, CO 80010

Date: Tuesday, February 16, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
	South-A	UNOCCUPIED			
	South-B	70.8			
	South-C	70.6			
	South-D	UNOCCUPIED			
	South-E	73.7			
	South-F	71.6			
	South-G	71.5			
	South-L	71.8			
	South-M	71.9			
	South-N	70.1			
	South-X	70.9			
	South-Y	71.1			
	South-Z	70.3			
	South SMU	74.5			
	South SM - Shower 3				
	MED ISO- Room 1	N/A	104.6	N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
	MED ISO- Room 3	N/A		N/A	N/A
	MEDICAL		104.7		

PRINT:

Ernest (Tony) Colacagac

SIGN:

[Signature]

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

Tuesday, Feb. 16, 2021
North Building
Temperature Log

Boilers 112/129

195 Aurora Detention Center

3130 Oakland St.

Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	72.22							
	A-2	UNOCCUPIED							
	A-3	73.51							
	A-4	UNOCCUPIED							
	B-1	72.50							
	B-2	UNOCCUPIED							
	B-3	UNOCCUPIED							
	B-4	UNOCCUPIED							
	C-1	73.12							
	C-2	72.81							
	C-3	73.10							
	C-4	73.31							
	D-1	71.60					N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	72.81					N/A	N/A	N/A
	E-2	73.12							
	MED		70.90						
	Phy Therapy	N/A	70.61	N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A	71.60		N/A	N/A	N/A	N/A	N/A

ALL AREAS TEMPERATURE (WATER)
 IS A 104° + Boilers 112/129

PRINT:

Ernest (Tony) Galazgar

SIGN:

Ernest Galazgar

Write Legibly

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM

542	540	538	536	534	523	522

Tub Room

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